

CLAIMS

1. Process for producing a dehydrated food
5 product from a wet plant material (MH), in particular
in juice or purée form, by drying the said material in
the form of a thin layer (CF) on a hot wall,
characterized in that a film exclusively consisting of
vegetable oil (HV) is distributed (by spreading),
10 during the whole operation on the said wall (1) before
depositing thereon the thin layer (CF) to be dried,
this being without addition of lecithin, in particular
without addition of soya bean lecithin.

2. Process according to Claim 1,
15 characterized in that the said drying is carried out on
the outer wall of at least one rotating cylinder (1;
1').

3. Process according to Claim 1,
characterized in that the quantity of oil deposited is
20 at most 1%, and preferably 0.5% by weight, relative to
the weight of the dry matter.

4. Process according to one of Claims 1 to
3, characterized in that the said spreading of oil is
carried out by coating the wall with the aid of a
25 roller.

5. Process according to one of Claims 1 to
3, characterized in that the said spreading of oil is
carried out by spraying, in particular by micro-
spraying.

6. Process according to Claim 5,
30 characterized in that there are distributed about 5 to
50, and preferably 10 to 20 g of oil/hour/m² of wall.

7. Process according to one of Claims 1 to
6, characterized in that the film of vegetable oil is
35 distributed intermittently.

8. Process according to one of Claims 1 to
7, characterized in that palm oil is used.

9. Process according to one of Claims 1 to
8, characterized in that the wet plant material is a

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fruit and/or vegetable purée.

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